

Christmas Day Menu

appetizer

Fresh home made bread with marinated olives

starter

Crochette di Prosciutto

Ham and cheese crochette served with home made sweet chilli salsa

Carpesante Alla Crema

Scallops cooked with onion, lemon juice and white wine in a creamy sauce

Zuppa Al Giorno (v)

Leek and potatoes soup, served with fresh bread

Sgombro Affumicato

Smoked mackerel pâté served with toasted ciabatta

main course

Tacchino Di Natale

Carve turkey breast served with traditional stuffing and trimming

Filetto Alla Griglia

Grilled fillet steak with choice of sauces
Diana / Peppercorn / Dolcelatte

Pollo Zuchine

Grilled chicken breast with courgette, onion and peppers in a cream sauce decorated with crispy courgette skin

Coda Di Rospo

Monkfish wrapped in Parma ham in garlic butter sauce

pudding

Home Made Tiramisu
Home Made Cheesecake
Coffee and Mince Pies



Any Dessert or Coffee **£69.95** pp



CIAO NAPOLI

Wishing all customers a very
Merry Christmas and a
Happy New Year from all the
staff at Ciao Napoli



Xmas Day & New Years Eve Menu
£10.00 deposit required per person

Festive Lunch and Evening Menu
£5.00 deposit per person required

10% Service Charge Applies
For any special requests or for further information, please contact us



opening times.

Monday to Thursday
12 noon - 2pm / 6pm - 10:30pm
Friday & Saturday 12 noon - 11pm
Sunday 4pm - 9pm

Christmas Day 1pm - 4pm

visit.

Ciao Napoli
11 Mawdsley Street
Bolton, BL1 1NJ

book.

Telephone
01204 399 291

Design and Print by
redchilli. 01204 467866

www.ciao-napoli.co.uk



CIAO NAPOLI

INTRODUCES

The Festive Menu



Make it a Christmas to Remember



The Festive Menu

course one

starter

Soup Of The Day (v)

Broccoli and Stilton soup served with home made bread

Duck And Orange Pate

Flavoured duck and orange pâté served with toasted ciabatta

Gamberoni Piccanti

King prawns with onion, garlic, lemon juice and chilli served with toasted ciabatta

Funghi Al Aglio (v)

Sautéed mushrooms in a garlic and butter sauce

2 courses **£19.95** pp

course two

main course

Bistecca Alla Griglia

Grilled sirloin steak with onion and sautéed mushrooms (£3.00 supplement)

Tacchino Di Natale

Hand carved roasted turkey breast, served with traditional stuffing and trimmings

Pollo al Pepe

Grilled chicken breast in a peppercorn sauce

Spigola Piselli

Sea bass fillets with home made pea puree

Risotto Asparagus (v)

Arborio rice cooked with asparagus, sautéed mushrooms and peas in a cream sauce finished with parmesan cheese

course three

desserts

Home Made Tiramisu

Chocolate Profiterole

Cheese Cake



Or Coffee

3 courses **£24.95** pp



NEW YEARS EVE Menu

3 COURSES

From 7pm till close



Any Starter

Any Main

**Dessert
or Coffee**

£45 pp



Gluten free options available on request.
Some of our dishes may contain traces of nuts.
Please notify staff of our allergies when placing your order.